INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1648 — Washington, D. C. — September 7, 1957

Canners Asked for Information on Nectars and Fruit Drinks

In letters sent to all fruit canners September 4, the N.C.A. requested information on the nature of fruit nectars and fruit juice drinks currently being produced and marketed. This information is to be used in the drafting of proposals for Food and Drug definitions and standards of identity for these products.

Canners of these food drinks have recognized for several years the need for such standards, in order better to establish the nature and composition of these products in the minds of both consumers and regulatory officials. Industry committees have worked with N.C.A. counsel and staff in efforts to work out such standards, and conferences have been held with Food and Drug Administration officials looking toward the formulation of proposals.

The request for information from the industry puts particular emphasis on the fruit types actually being marketed, since it has been indicated that any proposal for standards should be limited to these types and not attempt to cover all types that might be developed in the future. It is expected that separate proposals will be prepared, one covering fruit nectars and the other fruit juice drinks.

Dr. Somers Takes Office as Director of Research Labs; New Post Is Intended To Coordinate Industry Research

Dr. Ira I. Somers took office this week in the newly created post of Director of the N.C.A. Research Laboratories, with headquarters in Washington.

Having been a member of the N.C.A. scientific research staff since 1943 and Director of the Western Research Laboratory since 1955, Dr. Somers was named at the 1957 Convention in Chicago to take over management of the Association's Laboratories.

Dr. Somers established his office at the N.C.A. headquarters and prepared to move his family to Washington. He has been succeeded as Associate Director of the Western Research Laboratory by Charles T. Townsend.

The need for an over-all Director of the Research Laboratories was cited by the Function Analysis Committee in 1954, and it was suggested that the Scientific Research Committee consider the matter and make its recommendations within three years. This need was reaffirmed by the Reappraisal Committee in its 1956 review of N.C.A. activities.

After careful study of the research needs of the canning industry, the N.C.A. Laboratory programs, and the benefits that would accrue to the industry from having an over-all Director, the Scientific Research Committee strongly recommended at the 1957 Convention that the position of Director of the Research Laboratories be created and that Dr. Somers be appointed to this post.

As Director, Dr. Somers will have over-all responsibility for the N.C.A. Research Laboratories and the coordination of their programs. His principal tasks will be to investigate the research needs of the industry and to initiate programs to supply these needs.

In this, the three N.C.A. Laboratories will conduct research under the immediate direction of the three Associate Directors—C. A. Greenleaf in Washington, Mr. Townsend in Berkeley, and Walter Yonker as Manager of the Northwest Branch Laboratory in Seattle.

Also, Dr. Somers is to promote the publication and distribution of the results of the N.C.A. Research Laboratory work, through Association publications, scientific journals, and at canners' meetings.

It is expected that N.C.A. laboratory activities will be more closely coordinated with the industry's research needs and that research and other activities of interest to the canning industry may be stimulated in other organizations. Also, relationships with federal and state agencies on technical matters will be strengthened.

It is expected that Dr. Somers will attend various meetings of canners and scientific groups in order to identify the industry's research needs and to report the results of Laboratory findings.

American Weekly Preprints on Canned Foods Mailed to Trade

A four-page brochure in color depicting the special canned foods feature *American Weekly* will carry in its forthcoming September 22 issue was mailed this week to the N.C.A. membership, others on the Consumer and Trade Relations mailing list, 1,200 brokers, and 1,000 retailers. The inside spread of this preprint reproduces in full color most of the 25 canned foods used in the recommended menus and recipes prepared by Amy Alden, *American Weekly* food editor, in her feature entitled "At the Flick of a Can Opener—Glamour Dinners."

The front and back covers of the brochure announce the contest for the best display and sales result reports (see INFORMATION LETTER of Aug. 31, page 285), and reminds prospective competitors that their entries should be mailed not later than October 2 to Glamour Dinners, 19th Floor, 711 Third Avenue, New York, N. Y.

The preprint states that thousands of leading supermarkets will feature canned foods promotions with posters provided by *American Weekly* giving the title of the feature as the point-of-sale theme. It also points out that the feature will be distributed to 10,297,000 homes with annual food purchases of more than $9 billion per year. Thirty-two leading newspapers carry the *American Weekly* in their Sunday editions.

N.C.A. Research Report on Syrup Pack Sweet Potatoes

A report on experiments on the significance of bacterial sugar contamination in relation to various methods of syruping sweet potatoes has been issued by the N.C.A. Washington Research Laboratory.

The report covers experimental packs of syrup pack sweet potatoes in which dry sugar and high-Brix liquid sugar were used.

Copies of the report, *Processing Studies on Syrup Pack Sweet Potatoes* (Research Report No. 2-57), were mailed by N.C.A. to members known to pack sweet potatoes. Additional copies are available upon request to the N.C.A. Washington Research Laboratory.

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of July has been reported by the Agricultural Marketing Service of USDA at 157,984 thousand pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION, JULY, 1957

	3 Lbs. & over	Under 3 Lbs.	Total
	(*thousands of pounds*)		
Luncheon meat	13,457	9,841	23,298
Canned hams	12,858	244	13,103
Beef hash	188	5,511	5,699
Chili con carne	498	9,960	10,458
Vienna sausage	166	5,603	5,769
Frankfurters and wieners in brine	4	420	424
Deviled ham	.....	694	694
Other potted and deviled meat products	.....	2,644	2,644
Tamales	152	2,134	2,286
Sliced, dried beef	20	325	345
Chopped beef	.....	1,431	1,431
Meat stew	25	5,621	5,646
Spaghetti meat products	166	11,447	11,613
Tongue (not pickled)	82	193	275
Vinegar pickled products	818	1,735	2,553
Sausage	.....	389	389
Hamburger	212	3,090	3,302
Soups	867	28,047	28,914
Sausage in oil	650	268	919
Tripe	.....	237	237
Brains	.....	185	185
Loins and picnics	2,477	178	2,655
All other products 20% or more meat	546	11,274	11,820
All other products less than 20% meat (except soup)	500	20,034	20,542
Total all products	33,695	121,506	155,201

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 157,984 thousand pounds.

Poultry Used in Processing

Poultry used in canning and other processed foods during the first seven months of 1957 totaled 120,097,000 pounds, an increase of 10 percent over the 109,155,000 pounds used during the same period of 1956, according to a report by the Agricultural Marketing Service of USDA.

	Jan.-July 1956	1957
	(*thousands of pounds*)	
Young chickens	9,172	12,338
Mature chickens	85,386	87,262
Turkeys	14,586	20,400
Other poultry	11	97
Total	109,155	120,097

Microanalysts Schools

A special N.C.A. course in the examination of canned corn by the A.O.A.C. microscopic method was held in Payette, Idaho, August 6 and 7. Five persons attended the course. Current N.C.A. projects were discussed in visits to seven canneries in the state.

The annual N.C.A.-Utah Canners Association school for tomato products fragment and mold counters was held in Ogden August 13-23. Five new and eight experienced mold counters and four new and eight experienced fragment counters were given instruction. The Utah Canners Association Central Laboratory will be conducted as usual this year, accepting samples for control and for analyst checking from canneries in the area and reporting results to the N.C.A. Western Research Laboratory in Berkeley. Mrs. Lillian Cahill will again be in charge of an experienced staff, in laboratory space provided by the American Can Company.

Meeting of Tomato Breeders

A tomato breeders' field day held recently at the Ohio Agricultural Experiment Station in Wooster was attended by more than 60 persons. Representatives from USDA and state experiment stations in eight states and Canada attended the two-day meetings. Canners and seedsmen concerned with tomato breeding were also present to examine breeding lines, variety trials, and experimental plantings at the Wooster Station.

The program sponsored by the Ohio group is the second such meeting of tomato breeders for the purpose of discussing mutual problems and progress in the development of new tomato varieties better suited to the needs of the processing and fresh fruit industries. Plans have been made for a similar meeting to be held at Cornell University in September, 1958.

The informal Tomato Breeders Association has received the encouragement and active support of the N.C.A. Raw Products TAC Vegetable Projects Steering Committee.

Better Homes and Gardens

"Pick a pair and add a spare. The pair: two soups. The spare: an added ingredient or two for a gourmet touch. Each of these soup combinations is extra delicious. And quick as scat because the soups are the canned condensed kind." This is the introduction to the article "Fix A Soup Combo!" in the September issue of *Better Homes and Gardens* magazine.

A two-page color photograph, showing the soups in handsome serving arrangements, precedes the recipes. Suggestions for serving soup interestingly, crisp tidbits to go along with it, and additions for a "soup supper or lunch to match the biggest appetite."

The six soup recipes included the following canned foods: condensed tomato, beef-noodle, pepper pot, green pea, cream of mushroom, cream of asparagus, bean with bacon, and beef soups, beef broth, consomme, tomatoes, mushrooms, crab meat, and chili con carne.

Television Releases Issued

Three sets of script materials suggesting use of 25 canned foods, giving Halloween party suggestions, and pointing out the increasing per capita use of canned vegetables, have just been distributed to 265 telecasters in 162 cities, in 45 states plus Alaska, Canada, Cuba and Hawaii as part of the N.C.A. Consumer and Trade Relations program. They were issued as part of the monthly Television Service conducted by Dudley-Anderson-Yutzy, the Association's public relations agency for C.&T.R. work. Estimated listening audience for the stations receiving the releases is 24,000,000.

One of the releases presented a week's menus, all centered around canned foods: apple sauce, beef stew, beef and gravy, carrots, catsup, chicken, chop suey, chow mein, clam chowder, corned beef, crabmeat, evaporated milk, grapefruit juice, fruits, green beans, ham, lima beans, lime juice, mushrooms, mushroom soup, peas, pie fillers, onions.

N.C.A. 50th Anniversary

The 50th anniversary year of the N.C.A. was saluted in a special radio script broadcast August 19 on the program "Listen to Nutrition" by Iva Bennett, station WNYC, New York City.

The broadcast reviewed canning history and stressed the varieties, convenience, safety, and nutritive values of canned products. The material used by Mrs. Bennett was drawn from one of the anniversary kits prepared by the Information Division and Dudley-Anderson-Yutzy and first distributed at the Press Table at the Chicago Convention in February. Later kits were mailed to newspapers, magazines, and radio-TV broadcasters, and although major use of the material occurred in February and March, it was so written as to be appropriate at any time during the anniversary year.

Among the comments made by Mrs. Bennett in her broadcast to WNYC's 400,000 listeners were the following:

"Today's canning industry has grown out of the method of preserving food developed by Nicholas Appert over 150 years ago in France. Appert processed foods through the use of heat, sugar and an airtight seal. Commercial canning began in the United States in 1819.

"One of the latest developments in commercial canning is the high temperature short-time processing. This method means that foods are exposed to a higher temperature for a shorter time. The higher temperatures sterilize the foods effectively with less cooking effects on the food. Some liquid foods, such as soups, sauces, milk, and tomato juice, are now being canned by this process.

"The question is often asked whether it's safe to leave foods in cans after the can is opened. If you do not use the full can of food, cover it up and keep the remainder in the refrigerator right in the can. It's safe and sensible because the cans have been sterilized during the canning process.

"Canned food is a great convenience. And food put up in cans has proved invaluable in emergencies, such as hurricanes, floods, tornadoes, and the like. It's also wise to have a minimum of basic canned food on your shelf for use any time. I always keep some canned tomatoes, a few cans of soup, evaporated milk, citrus fruit juice, and a couple of cans of corn.

"Recent reports that food prices will continue to rise should warn those of you who have storage space to buy your winter supply of canned foods now. But buy only the amount you know you will need."

N.C.A. Labeling Program Lauded on Radio Broadcast

The labeling done by the canning industry, and specifically the N.C.A. Labeling Program, were the subject of a complimentary radio program, "The McCanns at Home," broadcast August 14 over Station WOR, New York City, to an estimated 200,000 listening audience.

Following are extracts from this radio script:

"When you go into the modern food store or a supermarket, you select practically all your foods from packages. Except for the produce, you see very little of the food itself on display. How can you be sure that you're getting the quality foods, foods that answer your needs, your requirements?

"Well, as far as canned foods are concerned, you can learn a great deal from the label itself. Not so many years ago, can labels were decorated with rosettes and cherubs and anything else that would appeal to the artistic eye of the packer. They told you very little about the contents of the can. But today can labels have really come down to earth. They're still attractive and colorful. As a matter of fact, much more so.

"The can label has a description of the product with its complete name, net weight of the contents, and very often today the number of servings you may expect to get from it. Unless the product is a well-known standard, there will be a list of ingredients. Then, many can labels give advice on how to prepare the product and often interesting recipes to show you how to use it.

"The National Canners Association has been in existence for 50 years, and to them, to a very great extent, we owe the more factual and informative labels that are now on the cans. It's one of the things they do. The National Canners Association watches over can labels and suggests to the packers how the contents should be described. Labels are most valuable if they are easily understood. And the Association asks canners to choose simple terms to describe the product.

"For instance, all the packers of peas use the same terms to show the size and maturity of the peas in the can. This does not prevent individual canners from making their labels distinctive and easy to identify by brand name, but it does help the consumer pick and select the kind he or she wants. Most stores today are self-service and the can label takes the part of the oldtime grocery store clerk. The consumer knows just what she's getting, as the label itself answers her questions about the product.

"And the information on the label is helpful in many ways. It helps to plan the timing of your meals. It gives you new ideas on how to use a particular product in imaginative ways. The average consumer has no idea of the time and thought that go into a label's design. Every word is gone over to be sure it expresses simply and informatively what the packer thinks you want to know about his product.

"That's why it's so important to read the labels. They're no less attractive than they used to be, but they're much more factual and informative, and you can be absolutely sure that every word printed on the label of the can means exactly what it says. And, as I think veteran listeners to this program of food information know, we have long advocated the careful reading of the label."

Showings of Farm Youth Film

"The Story of John Porter," the color movie designed to interest youths in a career in horticulture, sponsored by the N.C.A. and premiered at the May meeting of the Board of Directors, has been duplicated into a set of 20 prints which are being distributed under the Consumer and Trade Relations Program.

During July the film was shown 19 times to a total audience of 1,374, according to records kept at Dudley-Anderson-Yutzy, 551 Fifth Ave., New York, N. Y., the Association's public relations agency, which is handling distribution of the films.

Among audiences at the various showings have been horticulture professors at Purdue University, University of Illinois, Montana State College, Mississippi State College, University of Vermont, Starkville State College, and Kansas State College; 4-H Club members in Wyoming, Louisiana and Mississippi; and National Junior Vegetable Growers Association members in Mississippi. The film also has been viewed by county and home demonstration agents in Mississippi.

The most recent showing of the film was made to more than 75 teaching and extension personnel at the recent forum on Educational Problems in Horticulture at the annual meeting of the American Society for Horticultural Science at Stanford University. The audience, composed of representatives from universities in all parts of the country, were enthusiastic regarding the film's value as a recruitment tool for horticulture students. Dr. Edwin A. Crosby of the N.C.A. Raw Products Research Bureau was present to comment on the film and answer questions regarding its availability for use in the nation's high schools and agricultural colleges.

Flu Vaccine To Be Allocated According to Local Needs

The U. S. Public Health Service has notified the N.C.A. that it recognizes the importance of food processing and distribution to the nation's health, but that it has recommended that priorities for distribution of the Asian flu vaccine be established by the manufacturers of the vaccine.

The USPHS, in a letter answering N.C.A.'s request for giving the food industry priority in allocating the flu vaccine, stated:

"In regard to the preparation and distribution of a recommended priority list to guide the dissemination of Asian flu vaccine, the Public Health Service has recommended to the manufacturers of vaccine that a voluntary allocation system be established. Under such a program, each state would receive a share of the vaccine corresponding to relative state populations. Such a system would assure an equitable availability of vaccine in all parts of the country.

"On an interstate basis, the dissemination of vaccine is determined by the manufacturers with orders being placed through normal commercial channels. Because of the variation in local situations, the matter of priority in vaccination is largely a local question. At a recent meeting of the Association of State and Territorial Health Officers, the Association adopted a resolution that priority be given to those individuals whose services are necessary to maintain the health of the community, to those individuals necessary to maintain other basic community services, and to persons with tuberculosis and others who in the opinion of the physician constitute a special medical risk.

"Food processing and distribution is most important to the nation's economy and health, and it is suggested that the companies involved contact the six manufacturers of influenza vaccine, listed below, advising them of the situation as relating to the canning industry:

Eli Lilly & Co., 740 South Alabama St., Indianapolis 6, Ind.

Sharp & Dohme Inc., 640 N. Broad St., Philadelphia 1, Pa.

National Drug Co., 4663 Stenton Ave., Philadelphia, Pa.

Parke Davis & Co., Detroit 32, Mich.

Pitman-Moore Co., 1200 Madison Ave., Indianapolis 6, Ind.

Lederle Laboratories, 30 Rockefeller Plaza, New York, N. Y."

USDA Announces Plans for Poultry Inspection Program

Responsibility for administering the newly enacted Poultry Products Inspection Act has been assigned to the Agricultural Marketing Service of USDA.

In an announcement of plans for implementing the compulsory poultry inspection program, USDA pointed out that the Act requires that by January 1, 1959, all poultry and poultry products moving in interstate commerce be inspected for wholesomeness.

The Department estimates that approximately half of such poultry is being inspected for wholesomeness under the voluntary inspection program provided by USDA on a fee basis.

The USDA announcement also stated:

"The Act becomes partially effective on January 1, 1958, when plants approved by USDA may be provided the service. By January 1, 1959, all plants shipping poultry in interstate commerce must be approved and the poultry products processed therein be subject to inspection, unless otherwise exempt.

"The gradual application of mandatory inspection requirements between January 1, 1958, and January 1, 1959, has been provided in order to permit plant owners reasonable time to make any plant alterations which may be necessary to meet facility standards required by USDA regulations.

"Once in full application, poultry products subject to the Act will receive inspection for wholesomeness comparable to that which has been in effect for red meats since 1907 when the Meat Inspection Act was passed."

Secretary Benson is quoted in the USDA announcement as follows:

"The Department is not unmindful of the importance and scope of the responsibilities this legislation reflects. We shall continue to maintain the high standards of performance so well established in the Department's extensive voluntary poultry inspection program now serving the poultry industry and consumers. The experience gained, the high standards already established, and the highly trained staff of experienced veterinarians and technicians developed during the 30 years the program has been in operation form a sound basis upon which to build for the future."

Inquiries regarding the new poultry inspection program are being directed to the Director of the Poultry Division, Agricultural Marketing Service, USDA.

Forthcoming Meetings

Oct. 3-4—Quartermaster Association, Annual Convention, Fairmont Hotel, San Francisco

Oct. 10-12—Florida Canners Association, 26th Annual Meeting, Americana Hotel, Bal Harbour

Oct. 14-16—Sanitation Maintenance Show and Conference, Navy Pier, Chicago, Ill.

Oct. 20-23—National Association of Food Chains, 24th Annual Meeting, Sheraton Park and Shoreham Hotels, Washington, D. C.

Oct. 28-31—National Industrial Packaging & Handling Exposition of 1957, Convention Hall, Atlantic City, N. J.

Nov. 4-6—Iowa-Nebraska Canners Association, Annual Meeting, Hotel Fort Des Moines, Des Moines

Nov. 7—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 11—Tennessee-Kentucky Canners Association, Annual Convention, University of Tennessee, Knoxville

Nov. 11-12—Wisconsin Canners Association, 53d Annual Convention, Schroeder Hotel, Milwaukee

Nov. 20-22—Indiana Canners Association, Fall Meeting, French Lick-Sheraton Hotel, French Lick

Nov. 21-22—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 24-25—Pennsylvania Canners Association, 43rd Annual Convention, Yorktowne Hotel, York

Dec. 4-6—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore, Md.

Dec. 5-6—New York State Canners and Freezers Association, 72d Annual Convention, Hotel Statler, Buffalo

Dec. 9-10—Ohio Canners Association, 50th Annual Convention, Neil House, Columbus

Dec. 9-10—Ontario Food Processors Association, Annual Meeting, Royal York Hotel, Toronto, Ont.

Dec. 14—National Food Sales Conference, National Food Brokers Association, The Conrad Hilton, Chicago

Jan. 6-8—Northwest Canners and Freezers Association, Annual Convention, Olympic Hotel, Seattle

Jan. 9-10—Canners League of California, 38th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 17-18—National Preservers Association, Annual Meeting, Atlantic City, N. J.

Jan. 20-23—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 51st Annual Convention, Atlantic City, N. J.

Jan. 27-29—Canadian Food Processors Association, Annual Convention, Seigniory Club, Montebello, P. Q.

Feb. 28-March 1—Virginia Canners Association, 50th Annual Meeting, Hotel Roanoke, Roanoke

March 2-5—National Association of Frozen Food Packers, Annual Convention, The Conrad Hilton, Chicago

March 8-12—National-American Wholesale Grocers Association, 52d Annual Meeting, Palmer House, Chicago

March 21-22—Utah Canners Association, 46th Annual Convention, Hotel Utah, Salt Lake City

March 24-25—Canners League of California, 54th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

April 20-23—U. S. Wholesale Grocers Association, Grocery Distribution Exposition, Kiel Auditorium, St. Louis

April 27-30—Chamber of Commerce of the U. S., 46th Annual Meeting, Washington, D. C.

May 4-7—Super Market Institute, Annual Convention and Exposition, Cleveland

June 8-12—National Association of Retail Grocers, 59th Annual Convention, New York

Summary of Legislation—First Session, 85th Congress

The first session of the 85th Congress adjourned sine die on August 30, 1957. The second session will be convened January 7, 1958.

All legislation before either the Senate or House will remain in its status as of adjournment and will be subject to further consideration upon the convening of the second session.

In this summary of legislation are described the history and current status of selected legislation of interest to the canning industry.

Agricultural Trade Development

P. L. 85-128 raises Title I authorizations under the so-called "480 Program" from $3 billion to $4 billion and extends the program one year—to June 30, 1958.

Corporate Tax Extension

P. L. 85-12 extends current rates on corporation income and certain excises for 15 months—to June 30, 1958.

Defense Procurement Service

Legislation to create a "Supply and Service Administration" in the Department of Defense, for purchase and distribution of common use items, was introduced but not acted on.

Farmworkers Housing

H. R. 9057, to amend the Internal Revenue Code of 1954 to provide five-year amortization of housing facilities for farmworkers, was reported by the House Ways and Means Committee and is pending before the Senate Finance Committee.

Fisheries Loan Fund

S. 2720, to increase the loan fund authorization from $10 million to $13 million, was passed by the Senate and is pending before the House Fisheries Committee.

Fishermen's Protective Act

S. 1483, to broaden protection of fishermen on the high seas, was reported by the Senate Commerce Committee, and a companion bill, H. R. 5526, with amendment, was reported by the House Fisheries Committee. However, in the Senate the bill was objected to and passed over twice on the call of the calendar and also was laid aside without a vote on another occasion.

FDA Appropriations

Congress approved $9,300,000, the full amount requested, for the Food and Drug Administration in the current fiscal year. This amount exceeded last year's appropriation by 37 percent and was intended to bring the FDA closer to the objectives outlined by the Citizens Advisory Committee on the Food and Drug Administration in 1955.

FDA Food Additives

H. R. 8390 and H. R. 8629, embodying N.C.A. proposals, and other food additives bills were the subject of hearings by the House Commerce Committee. N.C.A. testimony was presented by Chief Counsel H. Thomas Austern (see Information Letter of July 27, page 255).

FDA Reexports

P. L. 85-250 permits the exportation of articles seized and condemned by the FDA from any port, rather than only through the port of entry (see Information Letter of Aug. 3, page 265).

House Investigation of Food Price Spreads

A special Consumer Subcommittee of the House Agriculture Committee, under Representative Anfuso (N.Y.), instituted an investigation of food price spreads between the farmer and consumer. A statement by N.C.A. Secretary Carlos Campbell, submitted to the Subcommittee, pointed out that canning crops producers have fared better in the last 10 years than producers of other foods (see Information Letter of May 11, page 175).

House Investigation of Regulatory Agencies

A special subcommittee of the House Interstate and Foreign Commerce Committee, under Representative Moulder (Mo.), prepared for an investigation of federal regulatory agencies (see Information Letter of April 27, page 163), but by the time of adjournment had not announced its plan of procedure or the intended scope of its study.

ICC Agricultural Exemption

Bills to amend the so-called agricultural exemption in section 203(b)(6) of the Interstate Commerce Act were introduced but not acted on.

ICC Private Carrier Definition

Bills to amend the definition of a private motor carrier, as recommended by the ICC, were the subject of hearings by the Senate Commerce Committee. The legislation is aimed at certain "buy-and-sell" operations (see Information Letter of April 27, page 166).

ICC Private Carrier Registration

Bills to require private motor carriers to register annually with the ICC (see Information Letter of March 23, page 135) were the subject of hearings by the Senate Commerce Committee, but further action on the bills was postponed indefinitely (see Information Letter of May 29, page 194).

Marketing Orders—Cranberries

S. 1680 and other bills to amend the Agricultural Marketing Agreement Act so as to authorize marketing orders for cranberries for canning, were opposed by the N.C.A. at a hearing by the Senate Agriculture Committee (see Information Letter of May 4, page 167).

North Pacific Fisheries Act

P. L. 85-114 extends the area of federal control over net fishing of salmon and certain other fish.

Organization for Trade Cooperation

Bills to authorize U. S. participation in the Organization for Trade Cooperation, which is intended primarily to provide permanent arrangements for the administration of the GATT, were introduced and referred to House Ways and Means Committee.

Packers and Stockyards Act

S. 1356, to transfer antitrust jurisdiction over meat packing operations from USDA to the FTC, was reported by the Senate Judiciary Committee and was tentatively scheduled for Senate consideration when adjournment intervened. H. R. 9020, intended to transfer antitrust jurisdiction over packer operations but retain USDA jurisdiction over only incidental meat packing operations, was reported by the House Agriculture Committee.

Potato Marketing and Labeling

A number of bills to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, were the subject of hearings by the House and Senate Agriculture Committees. Through the testimony of canner witnesses, N.C.A. opposed the application of the marketing restrictions to canning (see Information Letter of April 20, page 159, and May 29, page 191).

Poultry Products Inspection Act

P. L. 85-172, the Poultry Products Inspection Act, requires inspection of all poultry in interstate commerce for wholesomeness and provides for USDA poultry inspection program (see Information Letter of Aug. 17, page 275, and story, page 292).

PREMERGER NOTIFICATION

H. R. 7698, to require 60 days notice prior to merger of corporations having total book value of more than $10 million, was reported by the House Judiciary Committee.

RAW PRODUCT BARGAINING

Bills to legalize organized bargaining between growers and dealers, handlers, processors and other purchasers was introduced and referred to the Senate and House Agriculture Committees (see INFORMATION LETTER of June 8, page 212).

REORGANIZATION ACT

P. L. 85-286 extends for two years —to June 1, 1959—the authority of the President to reorganize the Executive Branch.

ROBINSON-PATMAN ACT

S. 11, to restrict the good faith defense against a charge of price discrimination, was approved, without recommendation, by a Senate Antitrust Subcommittee and is pending before the Senate Judiciary Committee.

SMALL BUSINESS ADMINISTRATION

P. L. 85-120 extends the life of the Small Business Administration one year—to July 31, 1958.

H. R. 7963, to make the SBA a permanent federal agency and to raise the maximum on outstanding loans from $230 million to $430 million, was passed by the House and is pending before the Senate Banking Committee, which is expected to act on this measure in 1958.

SOCKEYE SALMON FISHERY ACT

P. L. 85-102 amends the Sockeye Salmon Fishery Act of 1947 so as to extend regulatory authority of the International Pacific Salmon Fisheries Commission.

STATEHOOD FOR ALASKA AND HAWAII

S. 49, providing statehood for Alaska, and S. 50, providing statehood for Hawaii, were reported by the Senate Interior Committee just prior to adjournment. H. R. 7999, providing statehood for Alaska, was reported by the House Interior Committee in June.

WAGE-HOUR

S. 1853, which includes a proposal to eliminate the overtime exemption for fish canners contained in section 13 (b) (4) of the Fair Labor Standards Act, was approved by a Senate Labor Subcommittee under Senator Kennedy (Mass.). The bill was considered in executive session by the Senate Labor Committee a number of times. House bills to extend coverage were considered by a House Labor Subcommittee.

A House Labor Subcommittee under Representative Roosevelt (Calif.) has scheduled hearings regarding coverage under the wage-hour law, to be held in the West in October and November (see INFORMATION LETTER of Aug. 10, page 273).

WASTE DISPOSAL FACILITIES

Bills to amend the Internal Revenue Code of 1954 to provide rapid amortization of waste disposal facilities and treatment works were introduced and referred to House Ways and Means Committee.

WHITE ACT

P. L. 85-296 repeals a requirement on escapement of Alaska salmon and is intended to facilitate management of the Alaska salmon fisheries.

Materials Handling Symposium

The 3rd Joint Military-Industry Packaging and Materials Handling Symposium will be held at Fort Lee, Va., October 1-3. The symposium is designed to relate packaging and handling problems and techniques to conditions in the field and to familiarize defense and industrial personnel with new developments in these areas.

Among the subjects scheduled for discussion are food packaging requirements, by Frank Rubinate of the Quartermaster Food and Container Institute; and various types of packaging materials, by industry personnel.

Further information about the symposium may be obtained from the Procurement Division, Office of the Deputy Chief of Staff for Logistics, Department of the Army, Washington 25, D. C., or from the National Security Industrial Association, 1107 19th St., N. W., Washington 6, D. C.

Canner Problems on Program of QM Association Meeting

Two sessions of special interest to canners are included in the program of the 10th annual convention of the Quartermaster Association to be held October 3 and 4 at the Fairmont Hotel in San Francisco.

The activities of the Military Subsistence Supply Agency will be the subject of a general session on Thursday afternoon, October 3, and continued the following morning. On Friday afternoon, October 4, a panel discussion of the post exchanges will be led by Brig. Gen. R. T. Evans of the Army-Air Force Exchange.

The Military Subsistence Supply Agency program will be under the industry chairmanship of Alfred Stokely, Chairman of the N.C.A. Procurement Committee. Maj. Gen. H. R. McKenzie, the Executive Director of MSSA, and officials of his staff will participate. Others on the program will be Dr. V. O. Wodicka of the QM Food and Container Institute who will bring industry up to date on the radiation work going on under the direction of the Quartermaster General, Vallee O. Appel, a Vice President of the Quartermaster Association, speaking on the activities in the field of storage and warehousing.

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